

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 1 of 3

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	3	2 / 6 / 18		CHODE	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	10:40AM	3:30 PM	CHODE, INCORPORATED	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170002577		LOT 2 BLK 17 AGANA, GU	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
RETAIL			8	477-1524	No. of Repeat Risk Factor/Intervention Violations	2	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Supervision					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performance duties					
Employee Health					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
Good Hygienic Practices					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT			6
Adequate handwashing facilities supplied & accessible					
Approved Source					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
Protection from Contamination					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

Compliance Status			COS	R	PTS
Potentially Hazardous Food (TCS Food)					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperature					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
Consumer Advisory					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
23	IN	OUT	N/A		6
Pasteurized Foods used; prohibited foods not offered					
Chemical					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
Safe Food and Water					
27		Pasteurized eggs used where required			1
28		Water and Ice from approved source			2
29		Variance obtained for specialized processing methods			1
Food Temperature Control					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
Food Identification					
34	X	Food properly labeled; original container			1
Prevention of Food Contamination					
35		Insects, rodents, and animals not present			2
36	X	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing hands and vegetables			1

Compliance Status			COS	R	PTS
Proper Use of Utensils					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
Utensils, Equipment and Vending					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: Installed, maintained, used, test strips			1
46		Nonfood-contact surfaces clean			1
Physical Facilities					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed, facilities maintained			2
52		Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
<i>[Signature]</i>	2/6/18
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
J. GARCIA / J. CRUZ / D. MITCHELL / C. TAKASE	3/6/18

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

Page 2 of 3

ESTABLISHMENT NAME CHODE		LOCATION (Address) LOT 2 BLK 17 AGANA, GU
INSPECTION DATE 2 / 6 / 18	SANITARY PERMIT NO. 170002577	PERMIT HOLDER CHODE, INCORPORATED

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
SPAM BREAKFAST PLATE / HH	102.0		
CHICKEN / HH	102.5		
HAM BREAKFAST PLATE / HH	107.0		
HAM SANDWICH / CH	74.0		
TUNA SANDWICH / CH	72.0		
HOT DOG SANDWICH / CH	75.0		
SPAM SUSHI / CH	72.0		
CHIX KELAGUEN / CH	74.5		
SPAM MUSUBI / CH	72.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT # 18-033A & # 18-032A REGARDING FOOD ITEMS SUCH AS CHICKEN KELAGUEN & ASSORTED SANDWICHES NOT BEING REFRIGERATED, AS WELL AS TATYAS BEING SOLD WITHOUT A "BEST BEFORE DATE" & A SOUR ODOR. PREVIOUS INSPECTION CONDUCTED 6/9/16 (O.A). PARTIAL EVIDENCE TO SUPPORT FOOD PRODUCTS NOT BEING REFRIGERATED AT PROPER COLD HOLDING TEMPERATURES WAS OBSERVED. NO EVIDENCE OF SOUR SMELL FROM TATYAS WAS OBSERVED DURING TIME OF INSPECTION.	
	THE FOLLOWING VIOLATIONS WERE OBSERVED:	
19	PHF/TCS FOODS SUCH AS CHICKEN, SPAM BREAKFAST PLATE, & COS HAM BREAKFAST PLATE NOT HELD AT THE PROPER HOT HOLDING TEMPERATURES OF 140°F & ABOVE. ALL PHF/TCS FOODS SHALL BE PROPERLY HOT HELD AT 140°F & ABOVE TO PREVENT THE RAPID GROWTH OF BACTERIA. COS. PHF/TCS FOODS REMOVED FROM ESTABLISHMENT.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) X Sheila So. Augustin	Date: 2/6/18
DEH Inspector (Print and Sign) J. GARCIA / M. J. CRUZ / D. MITCHELL / C. TAKASE	Date: 2/6/18

Food Establishment Inspection Report

Page 3 of 3

ESTABLISHMENT NAME CHODE		LOCATION (Address) LOT 2 BLK 17 AGANA, GU
INSPECTION DATE 2 / 6 / 18	SANITARY PERMIT NO. 170002577	PERMIT HOLDER CHODE INCORPORATED

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

20	PHF/TCS FOODS SUCH AS: CHICKEN KELAGUEN, SPAM MUSUBI, & VARIOUS SANDWICHES NOT HELD AT PROPER COLD HOLDING TEMPERATURE OF 41°F & BELOW. ALL PHF/TCS FOODS SHALL BE PROPERLY COLD HELD AT 41°F & BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA. COS. PHF/TCS FOODS REMOVED.	COS
----	---	-----

33	NO THERMOMETER PROVIDED FOR FOOD CHILLER IN MAIN SERVICE AREA. A THERMOMETER SHALL BE PROVIDED TO ENSURE FOODS ARE HELD AT THE PROPER TEMPERATURES.	3/6/18
----	---	--------

34	NO LABELS PROVIDED FOR FOOD ITEMS NOT IN ORIGINAL CONTAINER (PICKLED MANGO IN REAR CHILLED). LABELS SHALL BE PROVIDED TO ENSURE PROPER IDENTIFICATION.	8/6/17
----	--	--------

36	BANANAS STORED DIRECTLY ON THE FLOOR. FOOD SHALL BE 3/6
	PROPERLY BE STORED 6 INCHES ABOVE THE GROUND TO
	PREVENT CONTAMINATION.

	PHOTOS TAKEN.	
--	---------------	--

	"A" PLACARD # 02152 ISSUED.	
--	-----------------------------	--

	PIC BRIEFED ON THE ABOVE.	
--	---------------------------	--

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign)

X 3 HESIA SUR AGUSTIN

DEH Inspector (Print and Sign)

J. GARCIA / MT / - CRUZ / D. MITCHELL / C. TAKASE

Date: 2/6/5

Date: 2/6/18

White: DPHSS/DEH Yellow: Food Establishment